



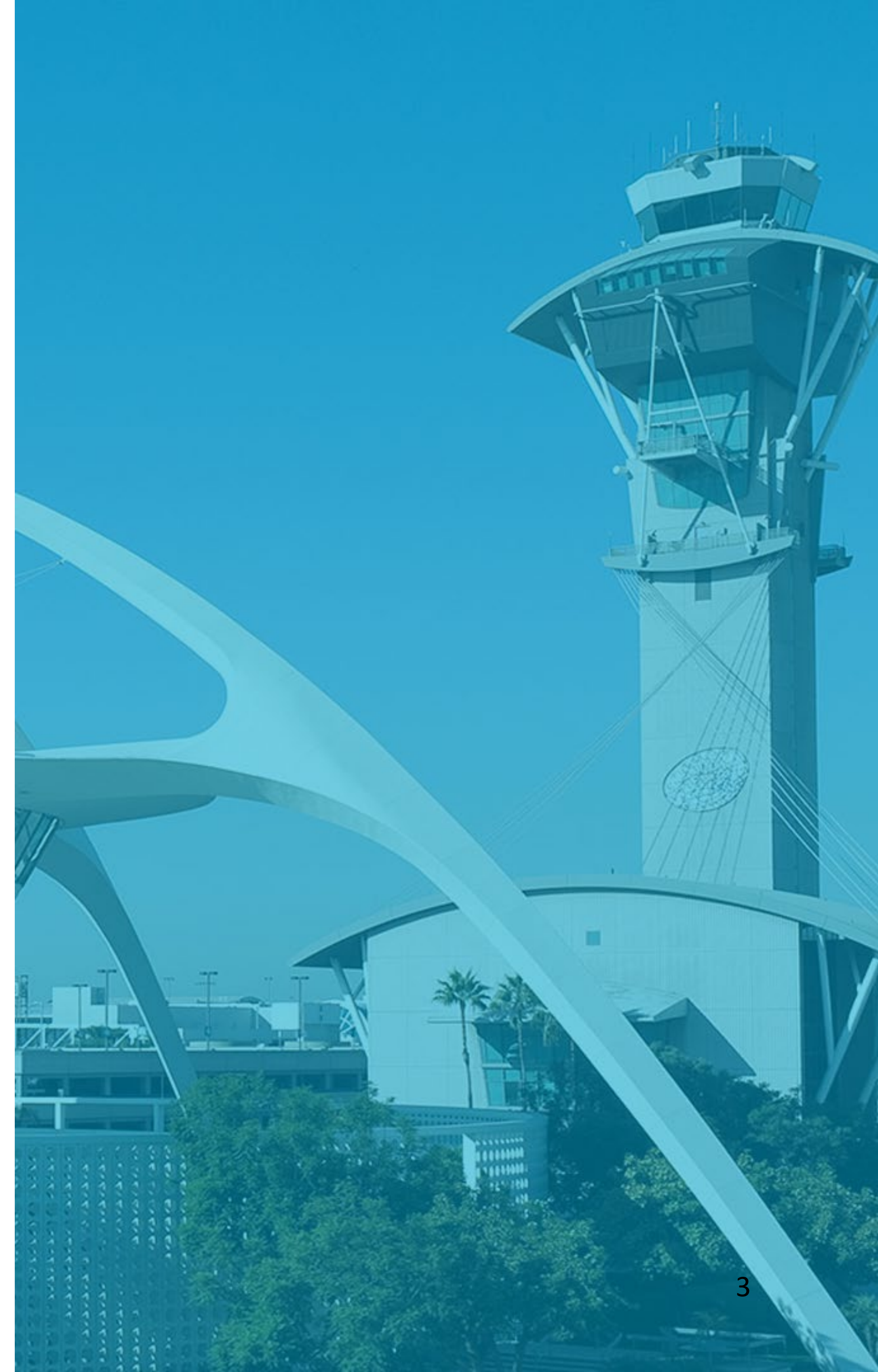
Food Donation Policy

September 22, 2022

LAX Food Donation Policy requires businesses that sell or distribute food at LAX to implement a surplus edible food recovery strategy and report amount of food donated on an annual basis.

Policy Goals

Reduce edible food waste disposal at LAX and repurpose unsold or unused, high-quality food to its highest and best use by donating it to those in need.



Why Reduce Edible Food Disposal?

FEEDS PEOPLE

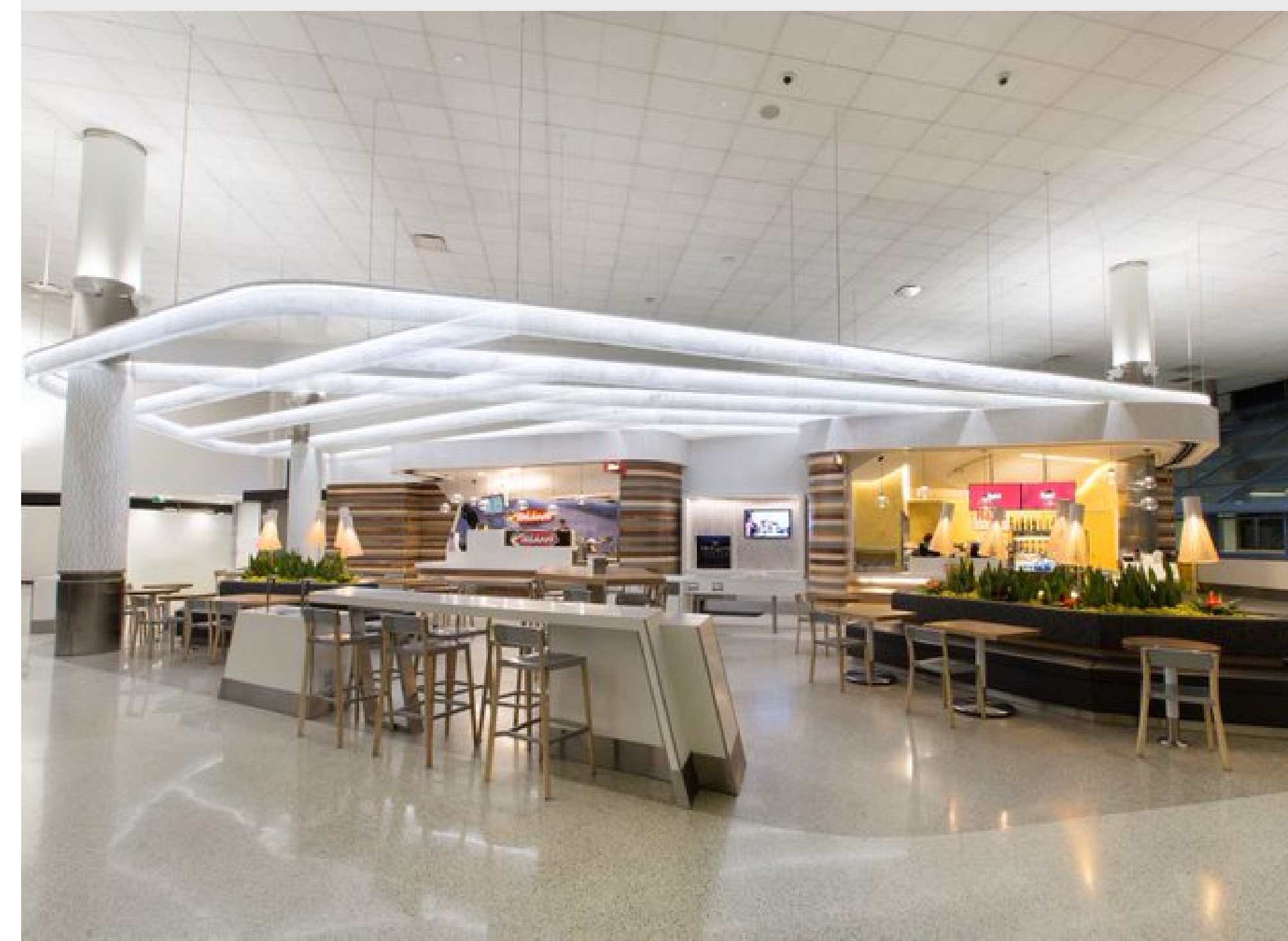
1 in 7 living in LA County live with food insecurity. Perfectly edible food that is currently being disposed can be distributed to feed those in need.



Who Does This Apply to?

All businesses that sell or distribute food at LAX, including:

- Concessionaires (coffee shops, gift shops)
- Airline lounges
- Sit-down restaurants
- Caterers/flight kitchens



What Is Required?

- **Adopt and implement a formal Business Operational Plan for Surplus Edible Food (BOPSEF) detailing how the company will avoid edible food disposal.**
- Complete electronic Annual Reporting Form
- There is no minimum food donation requirement. The spirit of the Policy is not to encourage or create excess edible food.

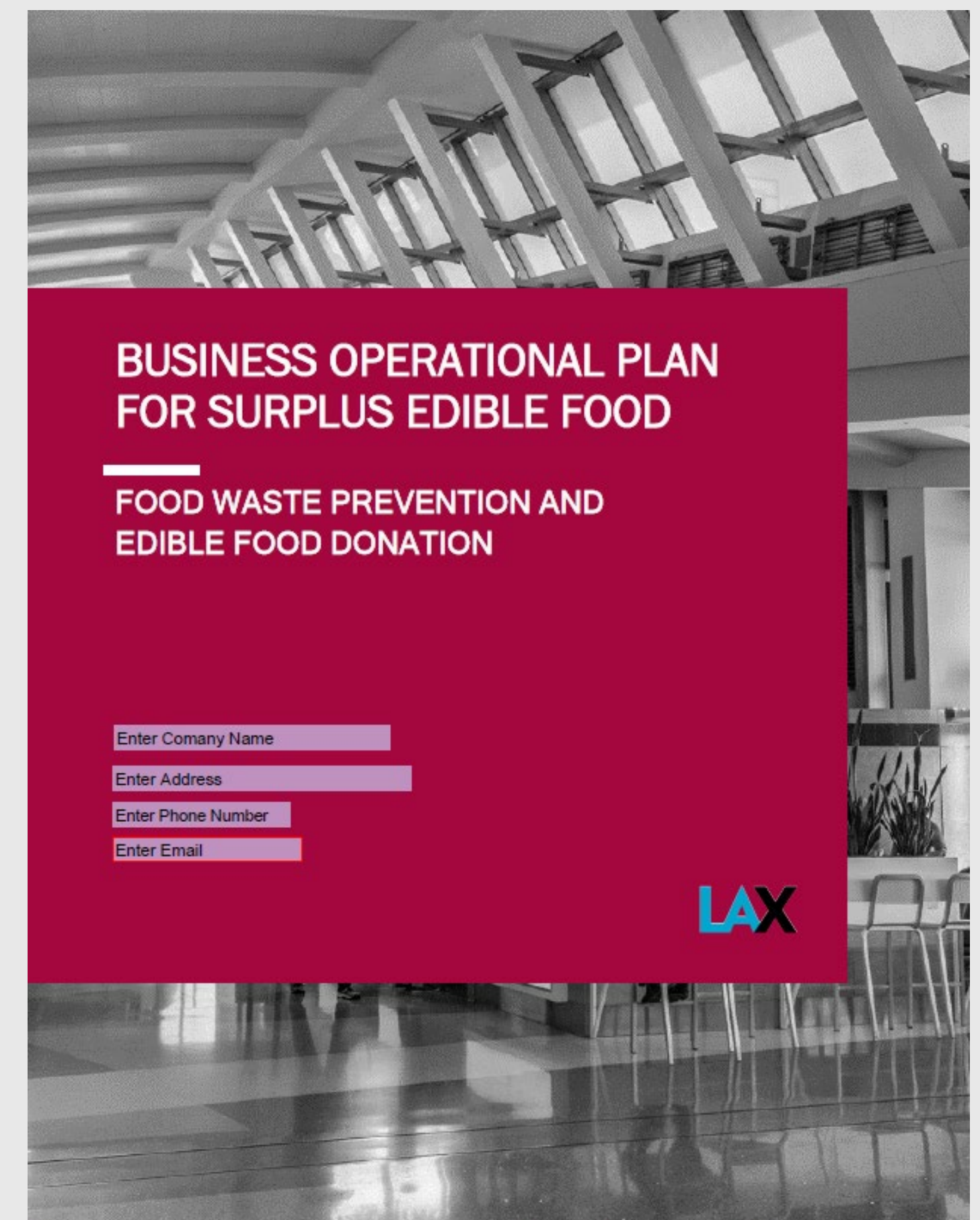


What is an Operational Plan?

A formal document of policies and practices the business implements to avoid edible food disposal through waste prevention and/or edible food donation.

Practices can include partnering with a food donation charity or agency, right-sizing inventory, and donating excess food to employees.

Template Operational Plan available at www.lawa.org/lawa-environment/lax/lax-food-donation-program



CHECKLIST OF FOOD WASTE PREVENTION STRATEGIES

This checklist identifies common strategies that food service establishments can use to prevent food waste, such as purchasing policies, storage techniques, food reuse/repurposing, and staff training. Some are applicable to all types of food service establishments, and others are specific to certain types. Select the strategies your business will implement.

All Food Service Establishments

- Conduct a wasted food and packaging assessment using the EPA's Food and Packaging Waste Prevention Tool or another waste tracking tool
- Adjust food purchasing policies to reduce excess food purchasing
- Use just-in-time purchasing software to reduce unnecessary purchasing by only ordering what is needed when it is needed
- Train staff to reduce prep waste and improper cooking (for example, refine knife skills to have more efficient food preparation)
- Employ multiple training strategies to increase effectiveness (for example, in-person training as well as posted signs)
- Offer recognition or incentives to staff who help to significantly reduce waste or come up with new strategies to reduce waste
- Modify food preparation methods to minimize waste (for example, heat soups or prepare food in smaller portions)
- Store food properly to reduce spoilage
- Use reusable service ware instead of disposable service ware
- Purchase items in bulk to reduce packaging
- Donate excess food (see page 4)
- Organize food products so that employees can easily use older products first, find products when needed, and monitor inventory levels

Lounges

- Identify which buffet items are regularly wasted and reduce the quantity of those items prepared
- Implement a tray-less system
- Reduce serving utensil size

Made-to-Order

- Repurpose leftover kitchen food following food safety guidelines (for example, reuse day-old bread for croutons or leftover vegetables as a pizza topping)

Grab-and-Go and Quick Service

- Identify which grab-and-go items are not regularly being purchased and reduce the quantity of those items prepared
- Reduce to-go item packaging
- Use packaging that is compostable or recyclable

Menu-Driven

- Identify which menu items are being wasted on a regular basis and reduce the quantity or portions of those items prepared
- Repurpose leftover kitchen food following food safety guidelines (for example, reuse day-old bread for croutons or leftover vegetables as a pizza topping)

Feed Hungry People: Edible Food Donation

Food recovery is the act of saving, redistributing and/or donating excess food to feed people, not landfills. Surplus edible food can be donated to any food recovery program such as the LAX Harvest Food Donation (steve.dietz@foodtodonate.com), the USO (jill@BobHopeUSO.org), or given to your employees. If your business plans to donate surplus edible food, please complete the sections below.

- Surplus edible food will be donated to:
- Food Eligible for Recovery: (e.g. quarter pans of rice and beans leftover at the end of the day from the service line, excess food in holding from an event, inventory items that are dated but edible, etc.)
- Staff Roles and Zero Waste Champion
 - Staff responsible for food donation identification:
 - Staff responsible for food donation repackaging:
 - Food Donation Leaders:
- Pick-Up Logistics
 - Food Donation Agency Contact Name and Number:
 - Regular Day and Time for food donation pickups:
- Food Recovery Records
 - Food recovery records will be kept at:

*Required for completion.

This Business Operational for Surplus Edible Food has been adopted by

General Manager Name:

Signature:

Date:

Options to Reduce Edible Food Disposal

Prevent surplus edible food:

- Right-sizing Inventory/Menu Planning
- Repurpose Leftovers and Trimmings
- Food Storage and Organization
- Training Staff

Donate surplus food to:

- Any established food donation program
- LAX Harvest Food Donation Program
steve.dietz@foodtodonate.com
- USO
jill@BobHopeUSO.org
- Employees



Reporting Requirements

- Annual reporting is required regardless if food was donated or not by January 31st.
- Report annually:
 - **Upload Operational Plan**
 - Pounds of food donated (if applicable)
 - Name of food donation agency (if applicable)
 - Explanation if no food was donated



Resources

- Operational Plan Template
- LAX Food Donation Reporting Form (due January 31st)
- List of Frequently Asked Questions
- Sample Food Donation Tracking Form
- LA County Public Health’s Guidelines for Safe Food Donation

Los Angeles County Donation & Recovery Outreach Program

Food Donation Tracking Form for Food Facility Operators

to help you keep track of your facility's food donations.

Name of Facility or Event (Donor)

Address

Delivered By (Print Contact Name) (Organization Name if different from Donor) Date Delivered

Date	Type of Food	Quantity/ Amounts	Units (lbs. Gal, Cans, etc.)	DONOR Temperature at Holding Time (if perishable)	Time temp was taken (if perishable)	RECEIVER Temperature at receipt (if perishable)	Time temp was taken (if perishable)	Accepted (Yes/No)



www.lawa.org/lawa-environment/lax/lax-food-donation-program

FAQs

Questions

Could I be held liable if someone gets sick from donated food?

Are there tax benefits to donating surplus food, if so, what are they?

Answers

The Good Samaritan Act is a federal law that provides a national standard of liability protection for both food donors and the nonprofit organizations accepting these donations. The California Good Samaritan Food Donation Act further expands the state's liability protections for food donations.

Food donation is tax deductible. On average, a donor can recover 30-40% of the cost of donated food. Please consult a tax professional regarding your specific situation.



Reminder:

Effective June 30, 2023, LAWA and all existing businesses operating at LAX and VNY, including concessionaires, restaurants, and airline lounges, shall not sell or distribute single-use plastic water bottles at LAX or VNY.

Questions?

LAX

Contact Us

sustainability@lawa.org



LAX